

Date: February 22, 2006 Planning Commission Meeting

Item No.

MILPITAS PLANNING COMMISSION AGENDA REPORT

Category: Public Hearings

Report Prepared by: Cindy Hom

Public Hearing: Yes: X No:

Notices Mailed On: 02/10/06 Published On: 02/09/05 Posted On: 02/10/06

TITLE: **USE PERMIT AMENDMENT NO. UA2006-1**

Proposal: A request approval for sales of all types of alcohol for an existing restaurant.

Location: 692 Barber Lane

APN: 086-01-035

RECOMMENDATION: **Approval with Conditions**

Applicant: Nattamon Elaydi, Thai Café, 692 Barber Lane, Milpitas, CA 95035.

Property Owner: Ulferts Center (USA) Inc., 668 Barber Lane, Milpitas, CA 95035, Attn: Karen Lau

Previous Action(s): Use Permit, "S" Zone Approval

General Plan Designation: General Commercial

Present Zoning: General Commercial with an "S" Zone Overlay (C2-S)

Existing Land Use: Multi-Tenant Commercial Building

Agenda Sent To: Applicant & Owner (same as above)

Attachments: Plans

PJ#2424

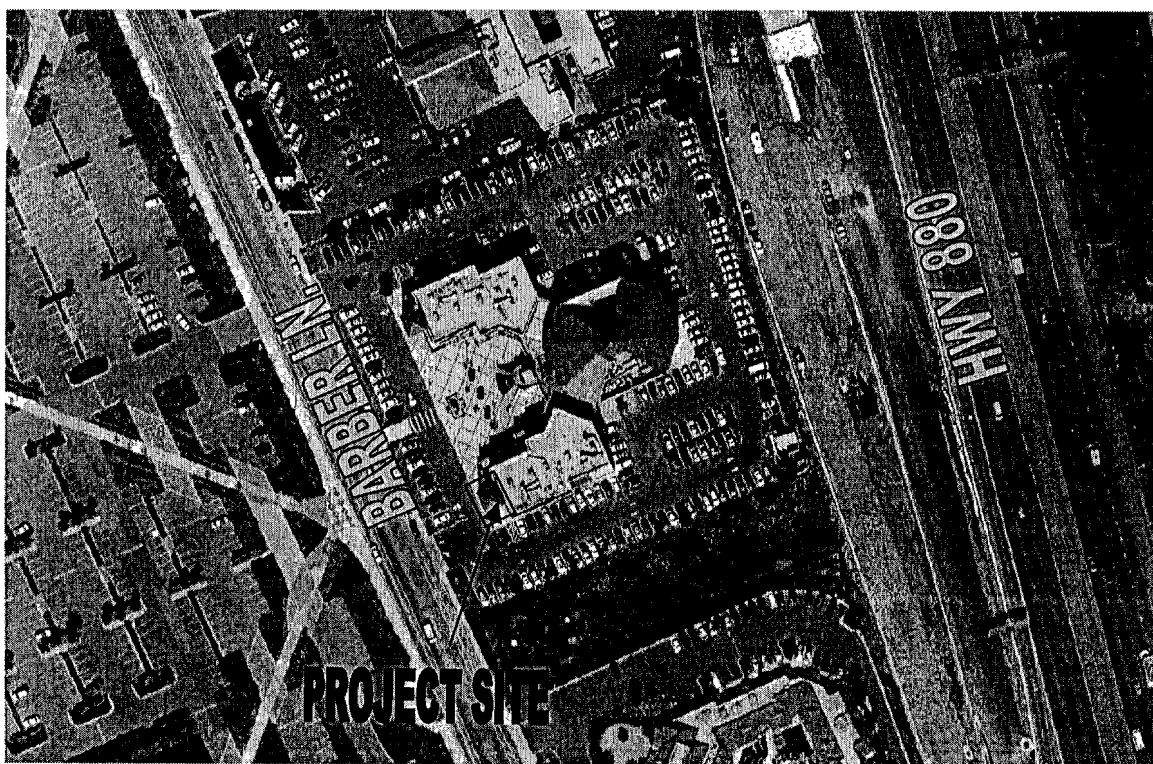
BACKGROUND

In May 1996, the City approved a General Plan Amendment changing the land use from industrial park to commercial. In February 1997, the City approved an approximate 40,000 square foot retail center. Subsequent approvals include various use permits for restaurants and telecommunication facilities and S-Zone Amendments for various external building and site modifications.

In June 2005, Planning Commission approved Use Permit No. UP2005-10 which allows for the operation of an 18-seat restaurant. The applicant is requesting a use permit amendment to include the sale of all types of alcohol in conjunction with the café restaurant.

Site Description

The project site is located on the east side of Barber Lane between the Hetch-Hetchy Right-of-Way and the recently vacated Billings Chevrolet site. Interstate 880 runs along the eastern boundary of the site. The site has a zoning designation of General Commercial with an “S” Zone overlay (C2-S). As shown in the aerial photo below, neighboring land uses include industrial parks to the west, Highway 880 to the east, commercial uses to the north, and Cisco Systems’ day care facility to the south.



THE APPLICATION

The applicant is requesting approval of a Use Permit Amendment, pursuant to Section 19.03-36 (restaurants) and Section 57 (Use Permits) of the zoning ordinance for an existing 18-seat restaurant with proposed onsite sale and consumption of alcoholic beverages.

PROJECT DESCRIPTION

Floor Plan: The existing layout for the café restaurant includes kitchen and storage facilities at the back portion of the tenant space, with the 18 seats at the front. The bathroom and counter area is towards the middle section of the space. No layout changes are proposed with this application.

Parking: As demonstrated in the table below, the parking demand is satisfied with the existing onsite parking.

Use	Square Feet/Seats	Parking Requirement
Current Retail Space	1,100 square feet	5 spaces
Proposed Restaurant Seats: 1 space per 3 seats, plus 10% employee parking	18 seats	6 spaces
	Parking Deficit	1 space
Excess Parking at the Center		1 space
	Overall parking including excess	0

With this application, the applicant does not propose to increase the number of seats or modify the layout that would change the parking demand.

ISSUES

USE PERMIT FINDINGS

Any approval of a Use Permit or Use Permit Amendment requires that the Planning Commission make the following findings:

1. The proposed use is consistent with the Milpitas Zoning Ordinance.
2. The proposed use is consistent with the Milpitas General Plan.
3. The proposed use, at the proposed location will not be detrimental or injurious to property or improvements in the vicinity nor to the public health, safety, and general welfare.

The following sections explain how these findings can be made for the proposed project, as conditioned.

Conformance with the General Plan

The project conforms to the General Plan in that the use directly relates to:

- **Implementing Policy 2.a-I-3**, which encourages economic pursuits, which will strengthen and promote development through stability and balance,
- **Implementing Policy 2.a-I-6**, which endeavors to maintain a balanced economic base that can resist downturns in any one economic sector, and

The café restaurant with ancillary sales of all types of alcoholic beverages is a complementary use with the surrounding businesses. It serves as a dining destination that will help to increase the attraction and vitality of Ulferts Center by providing a suitable night use.

Conformance with the Zoning Ordinance

The proposed project is located in the General Commercial Zoning District (C2). Part of this district's purpose is to "provide for a wide range of retail, personal and business services primarily oriented to

the automobile customer and to provide for general commercial needs in a stable and attractive commercial development which will afford a pleasant shopping environment...". The project complies with the City's zoning ordinance for the General Commercial district, because it is a retail tenant in a multi-tenant building with adequate parking for the restaurant use.

Neighborhood/Community Impact

The proposed restaurant is expected to have a positive community impact by providing a complementary business to the existing uses in Ulfert's Center and to the adjacent industrial parks in the immediate area. The space has adequate trash facilities that will accommodate garbage generated from the restaurant and there is adequate parking on the site. Staff concludes that the restaurant as conditioned, will not negatively impact the surrounding neighborhood.

RECOMMENDATION

Close the Public Hearing. Approve the Use Permit No. UA2006-1, based on the Findings and Special Conditions of Approval listed below.

FINDINGS

1. The proposed restaurant is consistent with the City of Milpitas Zoning Ordinance and General Plan in terms of land use and development standards for the General Commercial zoning district because the use is a conditional permitted in the C2 zoning district, is consistent with the General Commercial designation of the Milpitas General Plan which allows such uses and is a compatible with the surrounding uses.
2. The proposed project is categorically exempt from further environmental review pursuant to Class 1, Section 15301 (Existing Facilities) of the state CEQA Guidelines.
3. As conditioned the proposed restaurant use will not be detrimental or injurious to the public health, safety, and general welfare to adjacent tenants or the surrounding community because the sale of all types of alcohol is a customary and ancillary use to restaurants.
4. The proposed sale of alcoholic beverages will not impact parking at the site because the application does not propose any changes or modification to the existing layout or expands the existing restaurant use.

SPECIAL CONDITIONS

1. This Use Permit No. UA2006-1 approval is sales of all types of alcoholic beverages for an existing 1,100 square foot, 18-seat restaurant, as shown on approved plans dated February 22, 2006. Any modifications to this use may require a use permit amendment and Planning Commission review and approval. Minor modification can be submitted pursuant to Section 42 to the Planning Division for review and approval. (P)
2. This use shall be conducted in compliance with all appropriate local, state and federal laws and regulations. (P)
3. Applicant/property manager shall be responsible for the trash collection and recycling services account. Prior to occupancy permit issuance, the applicant shall submit evidence to the City that the following minimum refuse and recycling services have been subscribed with Allied Waste Services/BFI for commercial services:

- A. Maintain an adequate level of service for trash collection.
- B. Maintain an adequate level of recycling collection.

After the applicant has started its business, the applicant shall contact Allied Waste Services/BFI commercial representative to review the adequacy of the solid waste level of services. If services are determined to be inadequate, the applicant/property manager shall increase the service to the level determined by the evaluation. For general information, contact BFI at (408) 432-1234, x-264. (E)

- 4. The developer shall submit a Sewer Needs Questionnaire and/or Industrial Waste Questionnaire with the building permit application and pay the related fees prior to Building Permit issuance. Contact the Land Development Section at (408) 586-3329 to obtain the form(s). (E)

(P) = Planning Division

(E) = Engineering Division

THAI CAFE RESTAURANT MILPITAS, CALIFORNIA

REV. DATE	NO.
7/15/05	1
8/29/05	2

BEAUMONT & ASSOCIATES
HAWELL A. BEAUMONT, ARCHITECT
EMERYVILLE, CALIFORNIA
DIR: 924-4433
FAX: 924-4433
E: BEAUMONT@BEAUMONT.COM

DESIGN 4: DINING
WALNUT CREEK, CA 94597
924-4433
DESIGN@BEAUMONT.COM

THAI CAFE RESTAURANT
692 BARBER LANE
MILPITAS, CA 95035

DWG DATE:
7/15/05

DRAWN BY:
MSD



A-0

B-BP 2005 - 254
B-BP 2005 - 092 BARBER LN • THAI RESTAURANT T.I.
JB COPY

GENERAL NOTES

- BY EXECUTING CONTRACTS, CONTRACTOR AND SUBCONTRACTORS REPRESENT THAT THEY HAVE:
 - VISITED THE SITE AND ITS SURROUNDING AND MADE DUE ALLOWANCES FOR DIFFICULTIES AND OBSTACLES.
 - COMPARED DRAWINGS WITH EXISTING CONDITIONS AND INFORMED THEMSELVES OF CONDITIONS TO BE ENCOUNTERED INCLUDING WORK BY OTHERS, IF ANY, BEING PERFORMED AND
 - NOTIFIED THE ARCHITECT OF AMBIGUITIES, INCONSISTENCIES, AND ERRORS THEY HAVE DISCOVERED WITHIN DRAWINGS OR BETWEEN SCOPE AND EXISTING CONDITIONS.
- FAILURE TO VISIT THE SITE AND BECOME FAMILIAR WITH CONDITIONS SHALL NOT RELIEVE CONTRACTOR OR A SUBCONTRACTOR FROM FURNISHING MATERIALS OR COMPLETING THE WORK IN ACCORDANCE WITH PLANS AND OTHER CONTRACT DOCUMENT AT NO ADDITIONAL COST.
- CONTRACTOR OR A SUBCONTRACTOR WILL NOT BE GIVEN EXTRA PAYMENT FOR WORK RELATED TO CONDITIONS THEY CAN DETERMINE BY EXAMINING THE SITE AND PLANS AND OTHER CONTRACT DOCUMENT.
- CONTRACTOR OR A SUBCONTRACTOR WILL NOT BE GIVEN EXTRA PAYMENT FOR WORK RELATED TO AMBIGUITIES, INCONSISTENCIES, OR ERRORS KNOWN TO CONTRACTOR OR A SUBCONTRACTOR BEFORE CONTRACT EXECUTION UNLESS CONTRACTOR OR A SUBCONTRACTOR HAS NOTIFIED THE OWNER IN WRITING OF SUCH CONDITION BEFORE EXECUTION OF AGREEMENT BETWEEN OWNER AND CONTRACTOR.
- CONTRACTOR SHALL ACCEPT THE SITE AND EXISTING SURROUNDING IN THE CONDITIONS IN WHICH THEY EXIST AT THE TIME CONTRACTOR IS GIVEN ACCESS TO BEGIN THE WORK. DAMAGED CAUSED BY CONTRACTOR TO EXISTING STRUCTURES, AND WORK BY OTHERS SHALL BE REPAIRED BY CONTRACTOR AND LEFT IN AS GOOD CONDITIONS AS EXISTING BEFORE THE
- DAMAGING, UNLESS SUCH EXISTING WORK IS KNOWN TO BE REMOVED OR REPLACED BY NEW WORK.
- COMPLETE DOCUMENTATION OF EXISTING CONSTRUCTION IS NOT AVAILABLE DIMENSION, LAYOUT, EXISTING MATERIALS AND CONCEALED CONDITIONS HAVE NOT NECESSARILY BEEN VERIFIED AND AREA NOT REPRESENTED TO BE ACCURATE BEYOND THE LEVEL NECESSARY TO DEFINE THE APPROXIMATE SCOPE OF SURFACE RENOVATION AND SYSTEM REPLACEMENT.
- IMMEDIATELY UPON ENTERING THE SITE FOR PURPOSES OF BEGINNING WORK, LOCATE GENERAL REFERENCE POINTS AND LAY OUT WORK AND BE RESPONSIBLE FOR LINES ELEVATION AND MEASUREMENTS, AND WORK EXECUTED UNDER THIS CONTRACT. EXERCISE PROPER PRECAUTIONS TO VERIFY FIGURES SHOWN ON PLANS BEFORE LAYING OUT WORK.
- CONTRACTOR AND EACH SUBCONTRACTOR, BEFORE STARTING WORK, SHALL VERIFY GOVERNING DIMENSION AT THE SITE INCLUDING ELEVATIONS AND SHALL EXAMINE ADJOINING WORK ON WHICH CONTRACTORS OR SUBCONTRACTORS WORK IN ANY WAY DEPENDENT. NO "EXTRA" OR ADDITIONAL COMPENSATION WILL BE ALLOWED ON ACCOUNT OF DIFFERENCES BETWEEN ACTUAL MEASUREMENTS AND DIMENSIONS SHOWN. SUBMIT DIFFERENCES DISCOVERED DURING THE WORK TO THE OWNER FOR INTERPRETATION BEFORE PROCEEDING WITH ASSOCIATED WORK.
- NO GUARANTEE OF QUALITY OF CONSTRUCTION IS IMPLIED OR INTENDED BY THE ARCHITECTURAL DOCUMENTS, AND THE CONTRACTOR SHALL ASSUME FULL RESPONSIBILITY FOR ANY OR ALL CONSTRUCTION DEFICIENCIES.
- THE GENERAL CONTRACTOR SHALL HOLD HARMLESS, INDEMNIFY AND DEFEND THE ARCHITECTS AND HIS CONSULTANTS FROM ANY ACTION INITIATED BY THE INITIAL OWNER OR ANY SUBSEQUENT OWNERS FOR CONSTRUCTION DEFICIENCIES, MODIFICATIONS OR SUCH CONDITIONS WHICH MAY BE BEYOND THE CONTROL OF THE ARCHITECTS.
- ALL WORK SHALL COMPLY WITH APPLICABLE CODES AND TRADE STANDARDS WHICH GOVERN EACH PHASE OF WORK, INCLUDING BUT NOT LIMITED TO: UNIFORM BUILDING CODE (UBC), UNIFORM MECHANICAL CODE (UMC), NATIONAL ELECTRICAL CODE (NEC), NATIONAL PLUMBING CODE (NPC), AND ALL APPLICABLE LOCAL CODES AND LEGISLATION.
- ALL PUBLIC IMPROVEMENTS SHALL BE MADE IN ACCORDANCE WITH THE LATEST ADOPTED CITY STANDARDS. THE STORING OF GOODS AND MATERIALS ON SIDEWALK AND/OR STREET WALL NOT BE ALLOWED UNLESS THE CONTRACTOR HAS APPLIED AND SECURED A SPECIAL PERMIT WHICH ALLOW SUCH STORAGE TO BE PLACED.

OPY

UPDATES

OPY

5 2005

MILPITAS

5 2005

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5 2005

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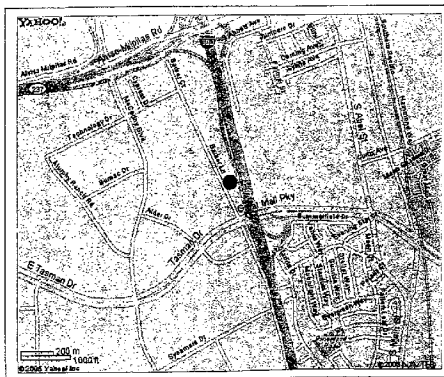
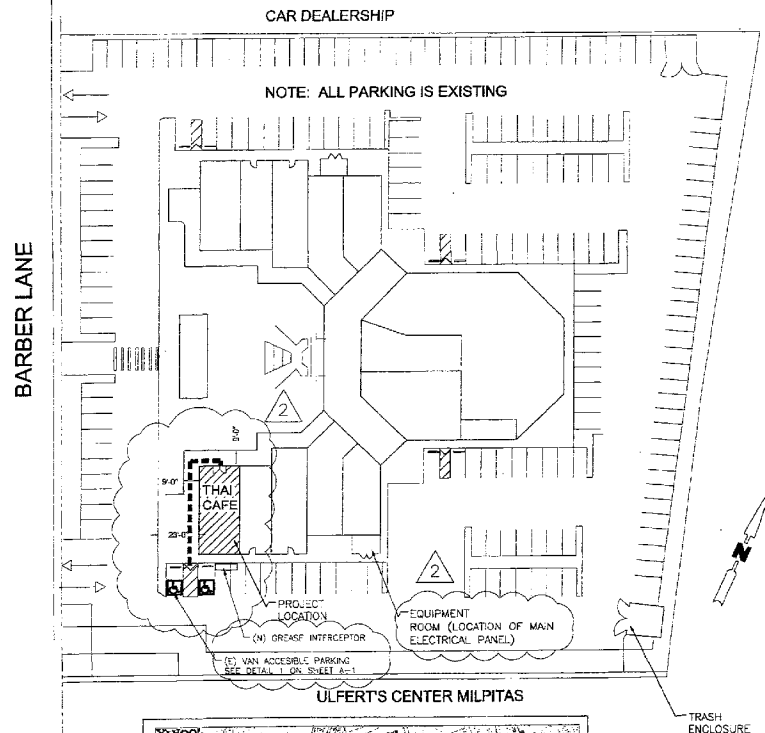
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SITE PLAN 1/32" = 1'



VICINITY MAP (NTS)

PER CALIFORNIA FIRE CODE SECTION 1025 PROVIDE A FIRE EXTINGUISHER LISTED AND LABEL FOR CLASS K FIRES. INSTALL WITHIN 30 FEET OF COMMERCIAL FOOD HEAT-PROCESSING EQUIPMENT AS MEASURED ALONG AN UNOBSTRUCTED PATH OF TRAVEL. IN ACCORDANCE WITH CALIFORNIA CODE OF REGULATIONS, TITLE 19, DIVISION 1 CHAPTER 3 CFC SECTION 1005.2.7.

PROJECT DATA DESCRIPTION

Owner's Name: THAI CAFE RESTAURANT
 Submittal Date: APPROX. 7/15/05
 Building - Project Area: APPROX. 1030 SQUARE FEET (BUILDING AREA)
 Construction Area: APPROX. 1030 SQUARE FEET
 Construction Type: TYPE T.1, 2 STORY
 Sprinkler System: YES
 Occupancy Load: OCCUPANCY GROUP B, OCCUPANT LOAD IS 18 TWO EXITS EXISTING (NO FIXED SEATING)
 Existing Use: RETAIL
 Proposed Use: TEA HOUSE - SINGLE USE UTENSILS - # OF EMPLOYEES = 1
 Title 24: YES

Disability Guidelines: THIS EXISTING BUILDING FACILITY CONFORMS TO ALL REQUIREMENTS.

APPROVED FOR BUILDING PERMIT	
DATE: 8/29/05	BY: [Signature]
PROJECT: 092 BARBER LANE	TYPE: RESTAURANT
OCCUPANCY: B	NO. OF EMPLOYEES: 1
REPRESENTING: [Signature]	NO. OF EXITS: 2

SCOPE OF WORK - TENANT IMPROVEMENT

- FOR THIS PROJECT, THE FOLLOWING TASKS MUST BE COMPLETED.
- DEMOLITION. REMOVE ALL EXISTING NON STRUCTURAL WALLS AS REQUIRED BY PLANS.
 - REFRAME AND ADD NEW WALLS AS REQUIRED. NONE TO BE INTRICATELY STRUCTURED TO THE BUILDING.
 - DO ELECTRICAL & LIGHTING WORK AS REQUIRED FOR NEW PLAN.
 - DO PLUMBING WORK AS REQUIRED FOR NEW PLAN.
 - INSTALL NEW HOOD TO DUCT WORK.
 - INSTALL ANSUL SYSTEM AS REQUIRED.
 - INSTALL COUNTERS AND COVE AS REQUIRED.
 - INSTALL AND PROVIDE FLOORING AND ALL OTHER REQUIRED FINISHES.
 - PROVIDE AND INSTALL NEW EQUIPMENT AS REQUIRED.

APPLICABLE CODES

All work shall conform to all applicable codes, ordinances and regulation as prescribed by this city of MILPITAS.
 Codes shall include but not necessarily limited to:
 1997 UNIFORM BUILDING CODE AS AMENDED BY THE 2001 CALIFORNIA BUILDING CODE.
 1999 NATIONAL ELECTRIC CODE AS AMENDED BY THE 2001 CALIFORNIA ELECTRICAL CODE.
 2000 UNIFORM MECHANICAL CODE AS AMENDED BY THE 2001 CALIFORNIA MECHANICAL CODE.
 2000 UNIFORM PLUMBING CODE AS AMENDED BY THE 2001 CALIFORNIA PLUMBING CODE.
 2003 California Uniform Retail Food Facilities Law (CURFFL).
 2003 California Energy Standards
 2003 California Fire Code w/ City Amendments
 Federal and State disabilities Guidelines and Regulations
 And any Other Regulations, Codes or Ordinances as amended by the State of California and this city (MILPITAS), that are applicable to this project.

SHEET INDEX

- A-0 COVER SHEET, VICINITY MAP, SITE PLAN + 13 HD+ WP CD APPROVED PLANS
 A-1 DEMOLITION PLAN & H.C. PARKING DETAILS
 A-2 PROPOSED EQUIPMENT PLAN & CEILING PLAN
 A-3 ROOF PLAN
 E-1 ELECTRICAL PLAN, PANEL & REFLECTIVE CEILING PLAN
 E-2 TITLE 24
 H-1 HEALTH DEPARTMENT REQUIREMENTS, FINISH SCHEDULE
 M-1 MECHANICAL NOTES & DETAILS
 M-2 MECHANICAL NOTES & DETAILS FOR EXHAUST HOOD
 P-1 PLUMBING PLAN, NOTES, & DETAILS
 P-2 PLUMBING SCHEMATICS
 N-1 GENERAL DETAILS
 N-2 GENERAL DETAILS
 N-3 GENERAL NOTES

INTERNATIONAL SYMBOL OF ACCESSIBILITY (CSA SEC. 1273.3)
LOCATED ON OR ADJACENT TO BUILDING H/C RESTROOM ENTRANCES.

TACTILE EXIT SIGNAGE LOCATED ON WALL @ EACH GRADE LEVEL EXTERIOR DOOR (CSA 1002.2.2.9)
TACTILE EXIT SIGNAGE TO BE LOCATED PER CSA SECTION 1002.2.2.9
WORKING OF SIGNS AS PER CSA SECTION 1002.2.2.1

RED EXIT SIGN LETTERS ON WHITE BACKGROUND 12" WITH (2) 277V-120V LAMPS AND BATTERY BACK-UP.

POST SIGNAGE HERE INDICATING "MAXIMUM INDOOR SEATING 16, AS PER LINE PERMIT NO. UP2005-10
GRANTED BY THE PLANNING COMMISSION ON JUNE 8, 2007. SIGN SHALL BE AT LEAST 6.5"X11" INCHES
MINIMUM LETTER HEIGHT OF "MAXIMUM SEATING" SHALL BE AT LEAST 1/2" INCHES

FIRE DEPARTMENT NOTE: FACING HANDBELL NEEDS TO BE ON FRONT DOOR OR IF DOUBLE DOORS BOTH DOORS
NEED TO BE UNLOCKED DURING BUSINESS HOURS. OCCUPANCY SIGNAGE NEEDS TO BE NEAR FRONT DOOR. THE EXIT
SIGN MUST BE CLEARLY VISIBLE AND ILLUMINATED NOT LESS THAN ONE FOOT CANDLE AT FLOOR LEVEL. TWO (2) FIRE
EXIT SIGNS REQUIRED (1) 6" X 12" SIGN TO BE WITHIN 10 FEET OF DOORING EQUIPMENT & (1) 6" X 12" SIGN IN REAR AREA.

DOOR NOTE: ALL DOOR DOORS SHALL BE OPERABLE FROM THE INSIDE WITHOUT THE USE OF A KEY OR ANY SPECIAL
KNOWLEDGE OR EFFORT. KEY LOCKING HANDBELL MAY BE USED ON THE MAIN ENTRY WHEN THERE IS A READY WORK
DOORABLE WITHIN OR ADJACENT TO THE DOOR FRAMED THIS DOOR MUST REMAIN UNLOCKED DURING BUSINESS HOURS.
(CSA SEC. 1002.1.6)

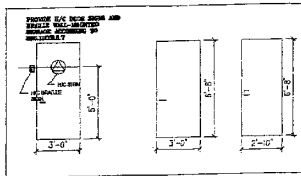
DOOR SCHEDULE

DOOR SCHEDULE:

- A 36" X 8'-0" X 1-3/4" SOLID CORE DOOR, PAINTED
- B 36" X 8'-0" X 1-3/4" SOLID CORE DOOR, PAINTED
- C 36" X 8'-0" X 1-3/4" POCKET SOLID CORE DOOR

DOOR HARDWARE

- L1 1-1/2" PAIR BUTTS BB179 X 4-1/2 X 4-1/2 X 105 STA
- 1-PRIVATE (LEVER TYPE) L-SERIES SCH
- 1-CLOSER WB X 105 BBW
- L2 1-1/2" PAIR BUTTS BB179 X 4-1/2 X 4-1/2 X 105 STA
- 1-PASSAGE (LEVER TYPE) L-SERIES SCH
- 1-CLOSER WB X 105 BBW



DOOR ELEVATION

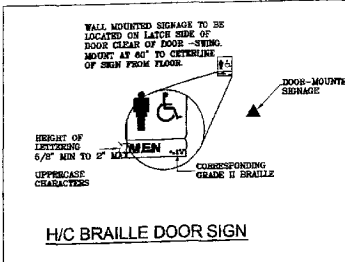
ADDITIONAL NOTES:
1. SHELVING, RACKS, CABINETS, ETC. OVER 6 FEET TALL SHALL BE SEISMICALLY ANCHORED AND BRACED AS PER SEC. 1632.

2. KITCHEN SINK SHALL BE ACCESSIBLE IN COMPLIANCE WITH SEC. 11155.2.1.6.1. FAUCET CONTROLS AND MECHANISMS SHALL BE OPERABLE WITH ONE HAND AND SHALL NOT REQUIRE TIGHT GRASPING, PINCHING OR TWISTING OF THE WRIST.

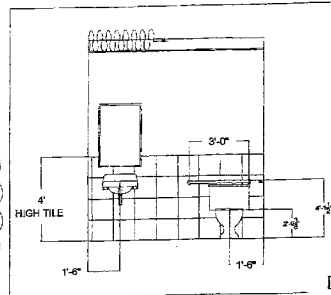
3. THE WALK-IN COOLER FLOOR AND KITCHEN FLOOR SHALL BE LEVEL WITH EACH OTHER WITH A MAXIMUM VERTICAL OFFSET OF 1/2"

ACCESSIBLE ENTRANCE AND CIRCULATION

- All required doors shall have 18" clear opening (36" door) at 90 degrees. CMC section 1002.1.6.1
- The threshold shall be no higher than 1/2" above the floor
- The edge to the door shall be beveled with a slope not greater than 1 in 2, 2 inches high. CMC section 1002.1.6.1
- The width and clear area on the swing side of the door shall be 36" wide and 48" high for the entire door and 18" past the swing edge for the entire door. CMC section 11155.2.4.3



H/C BRAILLE DOOR SIGN



RESTROOM DETAIL

RACKS, CABINETS, BOOKS CASES, ETC.

- Provide suitable anchoring and bracing per SEC. 1632 section 1632 for the following:
- Storage racks, permanent floor storage cabinets, bookshelves, movable cases, extractor and pantries more than 6 feet high.

EQUIPMENT - SEISMIC ANCHORING

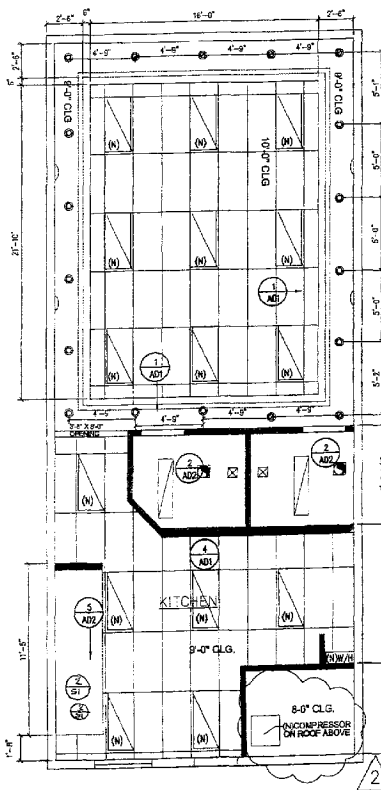
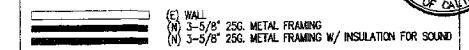
- All equipment shall be anchored, braced or tied to the building structure as required by the applicable code.
- Provide structural details, calculations, drawings and details for the building structure for review and approval prior to installation.

GENERAL NOTES FOR FOOD SERVICE DESIGN SPECIFICATIONS

NOTES TO ARCHITECT AND/OR CONTRACTORS: DESIGN FOR DINING IS A SPECIALIST IN THE LAYOUT AND DESIGN OF COMMERCIAL FOOD SERVICE FACILITIES AND EQUIPMENT, AND IN NO WAY PURPORTS TO BE ARCHITECTS OR ENGINEERS. THE PLAN IS SUBMITTED FOR THE CONVENIENCE OF THE ARCHITECT AND/OR GENERAL CONTRACTOR AND IS DONE FROM AVAILABLE ARCHITECTURAL INFORMATION. ALL MEASUREMENTS ARE SUBJECT TO PHYSICAL VERIFICATION AND ANY DEVIATIONS OR DISCREPANCIES SHALL BE OBJECTED TO THE ATTENTION OF DESIGN FOR DINING IN WRITING. DESIGN FOR DINING ACCEPTS NO RESPONSIBILITY FOR WORK DONE BY SAID ARCHITECT OR GENERAL CONTRACTOR OR THEIR REPRESENTATIVES OR SUBCONTRACTORS, AND WILL NOT STAND ANY EXPENSE FOR CHANGES MADE NECESSARY DUE TO LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR BY ANY SUBSTITUTIONS OR CHANGES IN EQUIPMENT SHOWN ON THIS PLAN.

ANY ERRORS, AMBIGUITIES OR OMISSIONS IN THIS PLAN OR SPECIFICATIONS SHALL BE REPORTED TO DESIGN FOR DINING FOR CORRECTION BEFORE ANY OF THE WORK IS STARTED. UNLESS OTHERWISE SPECIFIED, NO ADDITIONAL ALLOWANCE WILL BE MADE IN FAVOR OF THE CONTRACTORS OR MANUFACTURERS BY WAY OF ERROR, AMBIGUITY OR OMISSION WHICH SHOULD HAVE BEEN DISCOVERED DURING THE PREPARATION OF BID ESTIMATES, AND DIRECTED TO THE ATTENTION OF DESIGN FOR DINING IN A TIMELY MANNER.

NOTE: ALL LIGHTS ARE NEW



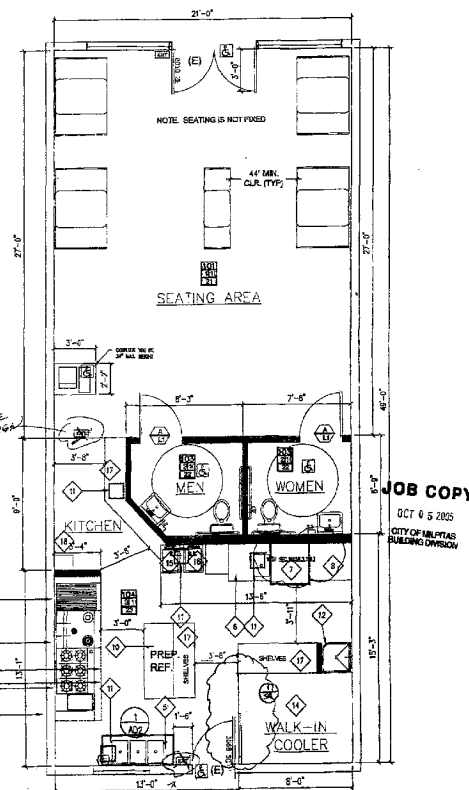
PROVIDE A 18" CLEARANCE BETWEEN HOOD AND WALL CMC SEC. 500.3

CEILING PLAN

SCALE: 1/4" = 1'-0"

ACCESSIBILITY FOR BUILDINGS

- All existing buildings and facilities, when alterations, structure repairs or additions are made, shall comply with all provisions of the "2010 ADA Standards for Accessible Design" - New Buildings, Chapter 2 - Site Accessibility, and Chapter 3 - Accessible for entrance, exit and other parts of the building as modified by Chapter 4. These requirements shall apply only to the areas of specific alterations, additions, repairs or alterations and shall include the following additions and facilities:
- 1. A primary entrance to the building or facility.
- 2. A primary path of travel to the specific area of alteration, structure repair or addition.
- 3. Service facilities.
- 4. Accessible parking facilities.
- 5. Public telephones serving the area.



PROPOSED EQUIPMENT PLAN

SCALE: 1/4" = 1'-0"

QCS#	DESCRIPTION	MANUFACTURER	MODEL NO.	ELECTRICAL DATA				GAS DATA		NOTES
				VOLTS/PH	AMPS	HRS	SEAL INPUT	SEAL OUTPUT	SEAL	
1	CHAFER-BROILERS	IMPERIAL	100A-2222	-	-	-	-	-	-	
2	14" DEEP FRYER	PIZZA INSULATOR INC.	400	120/1/60	60	-	-	-	-	
3	CHINESE RANGE-WATER COOLED TOP	IMPERIAL	100A-1	-	-	-	-	-	-	
4	36" HEAVY DUTY RESTAURANT RANGE	IMPERIAL	8-4	-	-	-	-	-	-	
5	TRIPLE SINK NSF	NSF	100A-01	-	-	-	-	-	-	NOTE 1.
6	36" X 36" S.S. DISHWASHER	GRANIT STAINLESS	507-38	-	-	-	-	-	-	1/2" GPC SINK
7	DISHWASHER UNDERCOUNTER	WATER DESSEL	500H1	208/1	41.7	60	-	-	-	NO HOOD REQUIRED FOR U/C DISHWASHER
8	36" X 36" S.S. DISHWASHER	GRANIT STAINLESS	507-38	-	-	-	-	-	-	
9	144" X 48" S.S. EXHAUST HOOD	-	-	-	-	-	-	-	-	
10	60" PREP REF.	TURBO AIR	100A-30000	115/1	7.8	-	-	-	-	
11	FLOOR SINK	-	-	-	-	-	-	-	-	
12	WOP SINK	ZURIN	27996-24	-	-	-	-	-	-	
13	WATER HEATER	TAKAGI	1-91	-	-	-	-	-	-	235,000
14	WALK-IN COOLER	MASTER BILT	-	-	-	-	-	-	-	COMPRESSOR LOCATED ON ROOF ABOVE WALK-IN
15	PANTRY SINK	NSF	100A-1H	-	-	-	-	-	-	50,000
16	PREP SINK	-	-	-	-	-	-	-	-	
17	SHUWES	-	-	-	-	-	-	-	-	
18	EMPLOYEE LOCKER	-	-	-	-	-	-	-	-	

- NOTES:
- 1. THE TRIPLE-COMPARTMENT SINK IS TO HAVE 2 INTEGRAL METAL DRAIN BOARDS. THE SINK COMPARTMENTS ARE TO BE LARGE ENOUGH TO HOLD THE LARGEST UTENSILS TO BE CLEANED AND IS TO DRAIN DIRECTLY INTO A FLOOR SINK.
- 2. NO HOOD REQUIRED FOR UNDERCOUNTER DISHWASHER

REV.	DATE	NO.
7/15/05	1	
8/29/05	2	



DESIGN FOR DINING
MATTHEW A. BOUDREAU
ARCHITECT
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THAI CAFE RESTAURANT
692 BARBER LANE
MILPITAS, CA 95035

DWG DATE:
7/15/05
DRAWN BY:
MSD



A-2